

CRISP TABLE BEER

Rounded body with floral citrus hops | ABV 2.5% | IBU 20 | OG 1031 SG

Low ABV beers are a tricky recipe to get right. They can often end up very thin and lacking in mouthfeel. The key is to have lots of non-fermentable sugars to add body, which is exactly what this hefty addition of Dextrin Malt achieves. We've also added great drinkability by utilising a range of fruit forward American aroma hops.

BASICS


BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1031 SG
FINAL GRAVITY:	1012 SG
IBUs:	20
COLOUR (EBC/SRM):	4 / 2
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
EXTRA PALE	163	80
DEXTRIN	42	20
TOTAL	205	

YEAST

LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
AMARILLO	543	30	9	Start of boil
CASCADE	699	30	7	Middle
MOSAIC	272	20	12	Flame out
AMARILLO	362	20	9	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	68°C / 154°F
COLLECTION TEMP:	17°C / 63°F
FERMENTATION TEMP:	20°C / 68°F

 MASH LIQUOR VOL (LITRES):	554
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Mike's Top Tip

"Mashing slightly thicker (2.2:1) with a higher temperature will reduce the amount of fermentable sugar which will help control ABV and give body to the beer."